



GLUTEN
FREE
FRIENDLY

forno: for•no. *noun*, Italian origin; meaning: oven.

BAR SNACKS

Olive Sampler 7 (V, Vg+)
Fresh Herbs, Shaved Parmesan

Marcona Almonds 8 (V, Vg)
Spice-Dusted, Served Warm

Roasted Garlic 9 (V, Vg+)
Olive Oil, Fresh Herbs, Served
with House Baked Bread

SHARED ITEMS

Brasato 19*
Tomato Braised Beef, Egg, Parmigiano
Reggiano, Rosemary, Baked Bread (gf)

Roasted Garlic Shrimp 13
Garlic Butter, Lemon Zest, Red Pepper
Flakes, Parmigiano Reggiano
(No Gratin Crust)

Ahi Tuna Tacos 17*
Poke-Style, Lime-Cilantro Slaw, Avocado
Crema, Sesame Seeds, Romaine Bibs

Warm Ricotta 16 (V)
Olive Oil, White Balsamic Reduction,
Glazed Peaches, Baked Bread (gf)

Burrata 17 (V)
Warm Arrabiata, Fresh Thyme,
Maldon Salt, Grilled Bread (gf)

Steamed Mussels 18
Saffron White wine Broth, Pancetta,
Roma Tomatoes, Grilled Bread (gf)

SOUP + SALAD

Forno Tomato Bisque 8 (V)
Roasted San Marzano, Goat Cheese

House Italian 9 (Vg+)
Prosciutto, Ricotta Salata,
Herb Vinaigrette

Caesar 8
Campari Tomato, Parmigiano Reggiano

Arugula 8 (V, Vg+)
Fennel, Pumpkin Seed, Lemon Mint
Vinaigrette, Parmigiano Reggiano

Roasted Beet & Goat Cheese 9 (V, Vg+)
Marcona Almonds,
Orange Tarragon Vinaigrette

Customize Salad: Add Roasted Beets 5,
Chicken 6, Salmon* 7, Shrimp 7.5

PIZZA

We use only imported San Marzano tomatoes
for our sauce to provide a true Italian flavor.
Our chefs have hand-selected quality
ingredients with a focus on staying local.
Pizzas are cooked in our custom stone-fired
oven at 750 degrees to obtain a nice crispness
& slight rustic char. Please enjoy!

Margherita 19 (V, Vg+)
Fresh Mozzarella, Campari Tomato, Basil,
San Marzano Tomato

Prosciutto 21
Ricotta, Arugula, Onion, Olive Oil,
Reduced White Balsamic

Four Cheese 19 (V)
Fresh Mozzarella, Fontina, Parmigiano
Reggiano, Provolone, San Marzano Tomato

Pepperoni 20
Mozzarella, San Marzano Tomato

Garden 20 (V, Vg+)
Roasted Red Peppers, Artichoke Hearts, Red
Onions, Asparagus, Arugula, Mozzarella,
San Marzano Tomato

Carne 21
Italian Sausage, Capicola, Pepperoni, Red
Onions, Mozzarella, San Marzano Tomato

Burrata 21 (V)
Arrabiata Sauce, Roasted Red Peppers,
Roasted Tomatoes, Burrata, Basil

Breakfast 20* (V+)
Three Eggs, Fontina, Roasted Garlic, Pancetta,
Brussel Sprouts

Hawaiian 20
Capicola, Jalapeño, Pineapple,
Mozzarella, San Marzano Tomato

White 20 (V, Vg+)
Roasted Garlic Olive Oil, Mozzarella, Mushroom,
Artichoke, Onion, Parmigiano Reggiano

Wild Mushroom 20 (V, Vg+)
Crimini, Oyster, & Shitake Mushrooms,
Mozzarella, San Marzano Tomato

Forno Chicken 21 (V+)
Roasted Red Pepper Puree, Mozzarella,
Asparagus, Red Onion, Goat Cheese,
Roasted Red Peppers

Pesto 20 (V)
Balsamic Onion Jam, Fresh Mozzarella,
Ricotta, Heirloom Cherry Tomatoes,
Mozzarella, Basil Pesto Vinaigrette

V.41

SANDWICHES

Served with Fries
All served without the bun.

Forno Burger 17*
Campari Tomato Bruschetta,
Goat Cheese, Arugula

Burger 17*
Cheddar Cheese, Lettuce,
Tomato, Onion

Chicken Saltimbocca 17
Grilled Chicken, Prosciutto, Fontina,
Forno Aioli, Roasted Tomato

MAINS

Ohio Raised Chicken 27
Mushroom Risotto, Brussels Sprouts,
Natural Jus

Petit Filet 42*
Gruyère Mornay, Arugula, Fingerling
Potatoes, Red Wine Braised Pearl
Onions

Salmon 27*
Glazed Root Vegetable, Lentils,
Red Pepper Purée

Pasta Forno 20 (V)
Rigatoni, Vodka Sauce, Mushrooms,
Fresh Mozzarella *Substitute Alfredo +\$2*
Add: Chicken 6, Salmon* 7, Shrimp 7.5

Linguine and Clams 28
Little Necks, Roma Tomato, White
Wine, Garlic, Lemon

SIDES

Grilled Asparagus 6 (V, Vg)

Browned Brussels Sprouts 7 (V, Vg+)

Tuscan Roasted Potatoes 7 (V, Vg)

Glazed Root Vegetables 6 (V, Vg+)

Mushroom Risotto 9 (V)

Garlic Parmesan Fries 7 (V, Vg+)

COFFEE

Coffee 3

Espresso 3

Cappuccino 4

Latte 4

HAPPY HOUR

Half priced happy hour
weekdays 4pm-6pm

follow us @fornoshortnorth



*Consuming some raw or undercooked foods may increase your risk of foodborne illness.
(V) Vegetarian (V+) Vegetarian Upon Request (Vg) Vegan (Vg+) Vegan Upon Request